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RESTAURANT WEEK MENU
JANUARY 12TH - JANUARY 17TH, 2010
\$30.00 PER PERSON
\$20.00 OPTIONAL WINE PAIRING

FIRST COURSE

SALAD OF BIBB LETTUCE

PICKLED SHALLOTS, ALMONDS, FENNEL, BUTTERMILK DRESSING

HEIRLOOM SQUASH SOUP

CRISPY RISOTTO, WILD MUSHROOM, SAGE, CHICKEN CONFIT

BROWN BUTTER GNOCCHI

CELERY ROOT TRUFFLE, CRISPY PROSCIUTTO, SHAVED PARMESAN

*SUGGESTED PAIRING: CHARDONNAY. STRATTON LUMMIS "ARTIST SERIES".
NAPA VALLEY, CALIFORNIA 2005*

SECOND COURSE

BLACK GROUPER

NAPA CABBAGE, MUNG BEANS, BROCCOLI, CURRY BROTH

PORK IN TWO STYLES

SPICED CARROTS, TANGERINE, CIPPOLINIS, SALSIFY, BOURBON ESSENCE

PEKIN DUCK

BASMATI, BROCCOLI, ROOT VEGETABLES, SOY-GINGER

SUGGESTED PAIRING: PINOT NOIR. SASS. WILLAMETTE VALLEY. OREGON 2007

THIRD COURSE

ESPRESSO CRÈME BRULÉE

CHOCOLATE BISCOTTI

SPICE CAKE

CHOCOLATE, GRANOLA ICE CREAM, BANANA-RAISIN ANGLAISE

GOAT CHEESE CHEESECAKE

HONEY POACHED PEAR, PISTACHIO ICE CREAM

*SUGGESTED PAIRINGS: 10 YEAR TAWNY PORT. TAYLOR "FLADGATE". PORTUGAL
OR*

PINOT GRIS ICE WINE. KING ESTATE. EUGENE. OREGON 2006